

# Food Code Fact Sheet #22

What you should know about the Code

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FOODSAFETY

## Bottling Sauces and Dressings

Many food service operations are interested in bottling their custom sauces and dressings for sale to their customers or other facilities. Some examples are house-made honey mustard, salad dressings and barbecue sauce. Be sure to contact your Local Public Health Authority prior to beginning any type of processing in your facility.

A restaurant has three options for producing these types of products for retail sale:

### Option #1:

**Product kept under refrigeration, not hermetically sealed, and labeled with a 7-day shelf-life**

- 1) Allowed if bottled cold and stored under 41F for 7 days or less and date marked
- 2) Operator must properly label the product for retail sale. Keep in mind that some products, like ketchup, have a standard of identity that must be met.
- 3) No additional regulation (variance, etc...) required

*Using a licensed co-packer to make and package your product is a quick and easy way to get your product ready for retail sale.*

### Option #2:

**Product is demonstrated by lab testing to be non-potentially hazardous (non-PHF), is not hermetically sealed, and has a lab-determined use-by date**

- 1) Operator **cannot** hermetically seal the product and must provide pH sample results of product from an approved food testing lab and have a pH that demonstrates the product to be non-PHF
- 2) To avoid acidified food regulations, operator must keep all product under 41F and label 'Keep Refrigerated'
- 3) Operator must submit sample to lab to determine shelf life of product
- 4) Product must be properly labeled for distribution. Remember that that some products have a standard of identity that must be met.

### Option #3:

**Hermetically sealed, shelf-stable product**

- 1) Operator will need to provide pH and water activity sample results from an approved food testing lab for each product
- 2) Operator will need to send recipe, lab results, pro-

cessing steps, and product sample to Process Authority for evaluation

- 3) If the product is determined to be an acidified food, the operator needs to successfully complete Better Process School and schedule their process with the FDA in accordance with 21 CFR 114 and contact ODA.
- 4) If not an acidified food, submit variance application and lab results to OHA.



***Shelf-stable, hermetically sealed sauces may be an acidified food and subject to federal requirements.***

Visit our variance webpage at:  
<http://public.health.oregon.gov/HealthyEnvironments/FoodSafety/Pages/variance.aspx>